













MAYSVILLE, KY. MARCH 2, 1870.

THE HOUSEKEEPER'S TRAGEDY.

One day, as I wandered, I heard a complaining. And saw a poor woman, the picture of gloom. Gazed at the mud on her dog-spoor (twice raining). And this was her wail as she wailed her doom: "Oh! life is a toil, and love is a trouble. And beauty will fade, and riches will flee, And pleasure will dwindle, and prices they double. And nothing is what I could wish it to be. "There's too much of worryment goes to a bone-net; There's too much of ironing goes to a shirt; There's nothing to pay for the time you waste in it; There's nothing that lasts us but trouble and dirt. "In March it is mud; it's slush in December; The midsummer breezes are loaded with dust; In fall the leaves litter, in muggy September The wall-paper rots and the candlesticks rust. "There are worms in the cherries, and slugs in the roses, And ants in the sugar, and mice in the pies. The rubbish of spiders no mortal notices. And ravens, roaches, and damaging flies. "It's sweating at six, and its dusting at seven; It's victuals at eight, and its dishes at nine; It's potting and painting from ten to eleven; We scarce break our fast ere we plan how to dine. "With grease and with grime from corner to corner, Bureaucracy at war, and forever alert, Not for a day, lest the enemy enter, I spend my whole life in a struggle with dirt. "Last night, in my dream, I was stationed forever On a little bare isle in the midst of the sea; My one chance of life was a ceaseless conveyor To sweep off the wastes ere they swept off me. "Alas! 'twas no dream—again I behold it! I yield; I am helpless my fate to avert. She rolled down her sleeves; her apron she folded; Then laid down and died, and was buried in dirt.

AGRICULTURAL.

(From the Country Gentleman.)

ON BREAK MAKING.

Like T. S. H. my great-grandmother, and mother, were taught to make hop yeast bread. And so far as my knowledge extends, there was no other yeast used from the creation of the world until the fore part of the nineteenth century, when somebody, wiser than her fellows, learned that warm milk and water and a little salt, thickened with wheat flour, would rise, if kept pretty warm, in five or six hours, and when light, make capital bread. But the odor of this kind of yeast was anything but pleasant, and genius came to the rescue. Somebody else found by experiment that warm water, thickened with wheat flour, a little salt, would rise just as well without the milk. Quite an improvement in the odor was brought about by the omission of the milk. This kind of yeast, which is called water-rising, is the kind I have used in my housekeeping these thirty years, and have seldom failed in having delicious bread. And my sympathies really extend to those ladies who are destitute of the knowledge of making my kind of bread. I wish I could send T. S. H. a loaf of it.

Then there is such a sight of work to make hop yeast, and it is a fact, to my certain knowledge, that there is not now and then one who makes real hop yeast light hop yeast bread. Good flour is often made into black, sour bread, and not a few women bake their bread too much and sometimes burn it. If there is one thing about everything else, to my notion, that would justify a man for suing for a divorce from his wife, it is that she is a poor bread maker. Hop yeast cakes are well enough to be kept in the house for buckwheat cakes or for hot rolls, as a change.

For the benefit of those who wish to learn the art of making water-rising bread, it may be well to republish the following directions, which I wrote for the Country Gentleman some years ago:

WATER-RISING BREAD.

In the afternoon, after tea, I take a quart bowl and spoon; after they have been well scalded, one pint of hot water is poured into the bowl from the tea-kettle. Then add one teaspoonful of sugar, three-fourths of salt, and a piece of butter as large as a walnut—rise, butter must be good. Thicken with flour; stir as thick as for pancakes. Beat well. I now do up the bowl in a table cloth, and set it on the table in the cook room; throw over it anything that comes handy, for instance the ironing sheet, a flannel sheet or two, a pillow cushion—anything that will keep the warmth in. In the morning, if not light, warm them up and add a little soda and more flour if necessary. It will rise in a short time.

So much for the empyings. Now for the bread. In order to make three common sized loaves, pare and wash a quart of potatoes. When done, mash them well, and sift them through a sieve or calender into a argel tin-pan. Now add three pints of boiling water and one pint of cold water. Stir in immediately sifted flour to make a stiff dough, cover the top with dry flour, and set it in a warm place, and let it rise until quite light. Knead in flour until you have a stiff dough; would it, form it into loaves, set them in a warm place, and let them rise. When sufficiently light, have the oven hot enough to bake the bread without scorching it in the least, in thirty-five or forty minutes.

GRAHAM BREAD.

Before closing my bread, permit me to give a recipe for making Graham bread for dyspeptics, or rheumatics, or anybody else.

In the first place, have the wheat ground and not bolted, and make the bread in the following way: Take one quart of sour or butter milk; one teaspoonful of soda; one tablespoonful of sugar; and stir in Graham flour to make a batter as thick as pound cake. A little salt should be added; stir well and bake in small tins or as best suits the convenience. It should be baked in a quick oven; if in a loaf, forty minutes, but great care should be taken not to scorch or burn, as this kind of bread burns sooner than bread made of bolted flour.

In regard to salting bread, my experience is different from T. S. H.'s, for to my relish bread made of hop yeast needs but little salt, and not any in water rising except hop yeast in the yeast. Salt serves to make the bread dry, and no one should recommend salting bread as much as T. S. H. did in his remarks on bread-making, for it might be the means of causing some young housekeeper to spoil her bread.

GRAHAM PUDDING.

Into boiling water, with a trifle of salt, stir in Graham flour until as thick as heavy pudding; stir constantly, and let it boil five minutes. Serve with syrup, butter and nutmeg, sweetened cream, or anything to suit the taste. When cold, cut in slices and fry a nice brown, on a griddle or in the spider, with a little butter, and serve as above. It is a quick and palatable dessert for dinner or breakfast.

ITALIAN BEES UNPROFITABLE.

S. J. Parker, M. D., in the Country Gentleman, of August 26th, in speaking of the yield of honey and what the bees were doing, stops right in the middle of the article to say of the Italian bees as follows: "It is a strange fact that I do not know of a prosperous hive of Italian bees in this city, although many hives and queens have been brought in here. If there is any way to keep the breath of life in them, I hope some one will tell us how it is done. They soon desert the combs in a great measure, cluster close in a small bunch about their queen, and before the next season arrives are all dead. He adds that he is out over \$100 in cash and more in time, and has in return nothing.

This report is very different from all others, and as his neighbors have had about the same experience, it would seem as if that thought that there might be something in the locality. Before prescribing how we shall "keep the breath of life in them," it is well to see that we have a correct diagnosis of the case. The first system observed in the domestication of the bee and a small, close bunch about the queen. This would indicate that they are weak. Then the question—why are they weak? Several causes present themselves. Sometimes the queen proves barren, or at least not prolific. But this cannot be the case with so many as he speaks of. The testimony of thousands will show that this is not their general character. One in fifty or a hundred might prove barren at the latter end of the season, that is prolific in the early season. They are weak sometimes when badly affected with foul brood, but he knows or ought to know too well to report a case weakened by such a cause.

There is still another cause why Italians especially might be weak. I anticipated just such complaints arising from it, and detailed them on page 317 of *Mysteries of Bee-Keeping* which was published in 1865. It is doubtful if Dr. Parker and his neighbors ever read it. I will quote a few lines for the benefit of those similarly unfortunate. I had just shown that the Italians are prone to store honey in excess of their needs, and then remark: "It must be admitted that a colony with an excess of stores is not in the best condition for winter, especially in the open air. Very likely the complaint will be made when this is the case, that Italians do not winter well, even when the hive was full of honey."

REMEDY.

"The stores may be reduced, and the condition of winter improved, by dividing such colony at the proper season and giving them empty combs for raising brood, or empty frames in which to construct combs. Both divisions will soon have plenty of breeding cells, and at the end of the season will be stronger than if confined to the few cells sometimes left for breeding in the fall colony. If, dividing would make them entirely too weak, it would benefit them greatly to remove several full combs and replace them with empty combs or frames. These are liable to excess; when honey is scarce they rear brood; when abundant they gather too much for their own good. They will need supervision, and movable combs of some form are requisite."

This much was said without reference to Dr. Parker at the time of course. Any one well posted in this habit of the Italians of filling their combs in a good yield of honey till little room is left to breed in, can comprehend how it is possible to remain too weak to go into the boxes to store honey or to go into winter quarters in good condition.

HOW TO OBTAIN EGGS IN WINTER.

Fresh eggs are a desirable luxury in country or city, and are within the reach of all who possess twenty square feet of land. Poultry raising is much more profitable than the raising of hogs. They eat less and return a far greater interest. All the refuse of the kitchen can be consumed by hens, and in some houses it will nearly feed them. Properly cared for, a profit of two dollars on each hen can be easily made. Any girl or boy living in the country can keep a poultry, pay all the expenses of feeding the poultry and realize a good profit therefrom—enough, in a few years to pay for his or her education, which is so desirable for all of us. The culture of the mind is "far above rubies."

In the first place have a barn not healthy, strong birds. We keep Brahmas Pootras and White Leghorns, which have mixed, and the cross produces large, handsome chickens, which fat easily and lay eggs constantly. A hen increases the number of eggs she lays each year until she is four years old; then she is only fit for the soup kettle; but the third year is the most productive, and then she hatches the strongest chickens. A three-year old rooster is better than one younger. We constantly read that young hens and young cocks produce the most eggs. Experience has taught us the contrary, and it is one of the best teachers that God has given to man.

One advantage the Brahmas Pootras possess over other breeds, is their cleanliness; they cannot fly over a four foot fence—a small pen will confine them. Then their eggs are large, finely flavored, and most of them lay daily; their flesh is fine grained, white and toothsome—chickens eight months old will weigh five pounds.

Sunlight is very desirable for feathered as well as other bipeds. Large windows in the henry will soon pay their cost, and if it adjoins the stable it is warmer. A barn cellar makes a nice home for hens; protect the windows with wire screen—make good strong roosts, not over four or five feet from the ground, and rub them over with kerosene, once a month; this kills all lice and other parasites. Old nail casks make very good nests, their depth preventing the hens from eating the eggs. Scatter a shovelful of ash, wood or coal, at the bottom, with a handful of hay or straw. Two hens cannot lay at once in a nail cask, and that is to be desired. They like to crowd together on one nest; by so doing break the eggs, then taste them, and thus learn to eat them. Sometimes a need of plaster, lime, etc., occasion the eating of eggs. A full supply of ashes, burnt and pounded bones, or plaster, shell, plaster, etc., are some of the chief requisites; these withheld, they withhold the eggs.

Bone-dust is greedily eaten by them, and if to this is added scrap-cake, you will have eggs in plenty; these two articles of food supplying their need as well in winter as in summer. We who live in far remote country villages cannot easily obtain them, but we can give the hens all the broken crockery with which Bridget usually supply us, and bits of fat, grease, bones, potato parings, trimmings of vegetables, and even tea leaves and coffee grounds do not come amiss to our hen-boards. They are not more dainty than the pigs, and for the reason carefully boiled—there lies the secret—they will repay you in pure white or coffee colored eggs.

An old kettle can sit behind the kitchen stove—into it all the so-called waste is thrown, after dinner it is boiled up, and if the weather is very cold, a heating table-spoonful of ground red pepper is stirred into the mixture every other day—in moderate weather one week. All the dirty grease is added; we prefer to take the grease from our own eggs, and buy our soap. Best liver, chopped fine, is much relished by fowls; sheep's liver and pluck also will supply the place of worms, etc. A small quantity of animal food is absolutely needed to ensure the laying of eggs in winter, and almost every family can easily ensure it from the waste of the kitchen.

Variety in food is another secret in raising eggs—a needed supply in hen life, as well as in human life. Screenings from the mill are good food—buckwheat and oats ground together, corn and rye, shorts, &c. All kinds of grain will feed well, but a surplus of one kind is not healthy. Last season we boiled the feed of the kitchen every afternoon—fed oats, corn, screenings, &c., in regular rotation every morning; gave a good supply of fresh water daily, and our hen-birds commenced laying the third week in January. (Boiled food was not given until the first of that month.) In February we had nineteen dozen, in March twenty-three dozen, and April twenty-five dozen. Some young pullets commenced to lay in March, and others to set. We raised sixty chickens. This year the boiled food was given early in December, and now, the first week in February, we collect from four to six eggs daily.

By feeding hens in this way, a supply of eggs is perfectly certain. The boiled food with its peppery condiment, supplies the needful heat to the system. A farmer's wife, living near by, has made a clear profit of one hundred dollars on thirty hens, and has more chickens to dispose of. She thinks broken crockery, finely powdered, so desirable for them, that she wishes to buy it!

If placed in a warm cellar and well fed, hatch strong vigorous chickens, ready for the table early in June. Many a boy and girl can, by attending to the system, obtain a lucrative employment. Chickens and eggs always command good prices everywhere. Oftentimes mothers and fathers encourage their children to useful occupations by offering to purchase all the poultry and eggs they will raise, paying them market prices, allowing them to purchase all the grain required, and thereby teaching them in childhood how to employ their time profitably, and also that "if we take care of the swallows, the hours will take care of themselves."

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Which is the certain, and positive result, sooner or later from a defective fire. All smoke and fire are in a measure defective, and especially so when pipes for stoves come in close proximity to wood. They are dangerous in their nature, either with or without crocks, as the numerous fires occurring elsewhere are the result of a simple pipe. These crocks necessarily contract and expand, being the effect of the change of temperature from heat to cold, causing them to crack, thereby rendering them most insecure when you suppose you have the greatest safety. The great majority of the fires in this country originate from some defect in the fire when pipes are used as conductors of heat and smoke, and it will continue to be so, until the crocks are dispensed with and something more secure and safe is substituted. The use of the crock is a dangerous and uncertain one, and one removed and security made available when it is desired, by

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FIRE PROOF JACKET!

Which has been examined, proved, and highly and urgently recommended.

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Having obtained of the United States Letters Patent for a Fire Jacket, which is warranted to resist the most intense heat that may be applied to it in the position and purpose for which it is intended. It is a sure protection from accidents by fire originating from defective lines, or where iron pipes are used as conductors for smoke or heat. It is applicable to all piping that may become overheated, and is warranted to give satisfaction where wood or other combustible material may be placed in close proximity thereto. I am now ready to apply my invention to stores, dwellings, factories, ships, steamboats, railroad cars, &c., wherever pipes, as conductors, are made dangerous by being overheated, and security desired. I will sell, on application, the material and machinery necessary to construct, also, territorial rights, to such as may wish to engage in selling privileges, either by retail or country. Orders solicited and promptly warranted. Apply, giving the size of pipe used in the fire, to

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June 2

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LENOS, LENOS, LENOS,

POPLINS, POPLINS, POPLINS,

PARCELS, PARCELS, PARCELS,

PIQUES, PIQUES, PIQUES,

LINENS, LINENS, LINENS,

CARPETS, CARPETS, CARPETS,

OIL CLOTHS, OIL CLOTHS, OIL CLOTHS,

CASSIMERES, CASSIMERES, CASSIMERES,

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At Prices barely to COVER COST.

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These stoves, which comprise a great variety in design, size and price, have been selected from the best stove markets in the country, and will warrant the highest recommendations to meet the wants of the public.

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